

# Chicken or Turkey Noodle Soup

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken or turkey stock, non-MSG		3 gal 3 ½ qt		7 gal 3 qt	1. Combine stock, celery, carrots (optional), onions, parsley (optional), pepper, and poultry seasoning.
*Fresh celery, chopped	1 lb 8 oz	1 qt 1 ¾ cups	3 lb	2 qt 3 ½ cups	
*Fresh carrots, chopped (optional)	12 oz	3 cups	1 lb 8 oz	1 qt 2 cups	
*Fresh onions, chopped	14 oz	2 ¾ cups	1 lb 12 oz	1 qt ¾ cup	
OR	OR	OR	OR	OR	
Dehydrated onions	2 ½ oz	1 ¼ cups	5 oz	2 ½ cups	
Dried parsley (optional)		¼ cup		½ cup	
Ground black or white pepper		1 tsp		2 tsp	
Poultry seasoning		1 tsp		2 tsp	2. Bring to boil. Reduce heat and cover. Simmer

Enriched medium noodles	1 lb 6 oz	1 gal	2 lb 12 oz	2 gal	<p><b>3.</b> Add noodles and chicken or turkey. Return to simmer. Cover. Simmer for 10 minutes or until noodles are tender.</p> <p><b>4.</b> CCP: Heat to 165° F or higher for at least 15 seconds.</p>
*Cooked chicken or turkey, chopped	1 lb 9 ½ oz	1 qt 1 cup	3 lb 3 oz	2 qt 2 cups	<p><b>5.</b> Pour 9 lb (1 gal ? cup) into medium steamtable pan (12" x 20" x 4"). For 50 servings, use 3 pans. For 100 servings, use 6 pans.</p> <p><b>6.</b> CCP: Hold for hot service at 135° F or higher</p> <p><b>7.</b> Portion with 8 oz ladle (1 cup).</p>

#### Notes

Comments:

\*See Marketing guide.

Updated July 2014. Restandarization in progress. A new nutrient analysis will be coming.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Celery	1 lb 13 oz	3 lb 10 oz
Carrots	15 oz	1 lb 14 oz
Mature onions	1 lb	2 lb
Chicken, whole, without neck and giblets	4 lb 7 oz	8 lb 14 oz
OR	OR	OR
Turkey, whole, without neck and giblets	3 lb 7 oz	6 lb 14 oz

Serving	Yield	Volume
1 cup (8 oz ladle) provides ½ oz equivalent meat and ½ serving of grains.	<b>50 Servings:</b> about 27 lb  <b>100 Servings:</b> about 54 lb	<b>50 Servings:</b> about 3 gallons 2 cups  <b>100 Servings:</b> about 6 gallons 1 quart